

THE 28TH



RESTAURANT AND BAR



**New full
menu
coming
mid May!**

STARTERS & SHAREABLES	PASTA
<p>Calamari 18 Crispy fried calamari served with a lemon wedge and chipotle mayo</p> <p>Shrimp Bang Bang 17 5 Coconut fried shrimp drizzled with bang bang sauce</p> <p>Jalapeno Poppers 16 Served with honey & ranch dip</p> <p>Chicken Wings 19 Fried wings served plain or tossed</p> <p>Chicken Fingers & Fries 20 Fried and served plain or tossed</p> <p>Hot Medium Mild BBQ Dry Cajun Lemon Pepper Hot 'n' Honey</p>	<p>Chicken Fettuccine Alfredo 28 Tender chicken and earthy mushrooms sautéed with garlic and shallots, folded into a rich, velvety cream sauce. Tossed with fresh fettuccine and finished with Parmesan and fresh herbs.</p> <p>Pappardelle Bolognese 25 Wide ribbons of fresh pappardelle coated in a slow-simmered, hearty meat Bolognese. Finished with Parmesan and fresh herbs for a classic, comforting dish.</p> <p>Burrata & Basil Medallions 24 Delicate jumbo medallion pasta filled with burrata and basil, served in a smooth rosé sauce. Finished with Parmesan and fresh herbs for a perfectly balanced, creamy bite.</p>
SALADS	HANDHELDS
<p>Caesar Salad 18 Romaine lettuce, parmesan cheese, bacon, and croutons tossed in creamy garlic dressing with a lemon wedge</p> <p>Summer Salad 17 Spring mix, romaine lettuce, carrots, cucumber, grape tomatoes, red onion, and pepperoncini peppers tossed in Italian dressing</p>	<p>All handhelds are served with fries. Upgrade to a different side 3</p> <p>Prime Rib Burger 21 Two tender and flavorful ground prime rib beef patties stacked with lettuce, tomato, cheese, onions, pickle, and smoked bacon in a toasted brioche bun</p> <p>Buffalo Wrap 21 A Nobleton classic of grilled or crispy chicken, tossed in buffalo sauce with Swiss cheese, tomato, lettuce, and ranch dressing stuffed in a grilled tortilla</p> <p>Grilled Chicken Sandwich 21 Grilled chicken breast topped with swiss cheese, tomato, and pesto mayo on a toasted Schiacciata herb bread</p>
BREAKFAST 9AM-12NOON	<p>Veggie Burger 20 Veggie Patty (black beans, whole grains, and vegetables) with lettuce, tomato, cheese, onions, chipotle mayo and pickles in a toasted brioche bun</p> <p>** All buns are toasted with butter or mayo. Please inform your server of any dietary restrictions **</p>
EGGS YOUR WAY	
<p>Eggs Your Way 16 Your choice of 3 eggs, over easy, sunny side up, or scrambled comes with 3 bacon slices & country potato wedges and 2 slices of toast</p>	
SIDES & ADD ONS	
<p>French Fries side 6 full 9</p> <p>Sweet Potato Fries side 8 full 12</p> <p>Onion Rings side 7 full 10</p> <p>Grilled Chicken 6</p> <p>Beef Patty 5</p> <p>Cheese 2</p> <p>Bacon 2</p>	

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DRINK MENU



COOLERS		BEER	
White Claw	9.51	CANNED	
Sandbagger	8.85	Triple Bogey Lager	8.85
Triple Bogey Transfusion	8.85	Triple Bogey Light	8.85
Triple Bogey Cranfusion	8.85	Triple Bogey Amber	8.85
Triple Bogey Azalea	8.85	Coors Light	8.85
Triple Bogey Water Hazard	8.85	Miller Light	8.85
Triple Bogey Half & Half	8.85	Molson Canadian	8.85
Triple Bogey Orange	8.85	Coors Original	9.51
Ole	8.85	Creemore	9.51
Thornbury Cider	9.51	Heineken	9.51
Caesar	9.51	Guinness	9.51
COCKTAILS		DRAUGHT	
Classic Caesar	12	Coors Light	16oz 8.81 Pitcher 23.89
Vodka, Clamato Juice, Worcestershire Sauce, Tabasco, Salt & Pepper. Rimmed with Lemon Pepper or Celery Salt		Triple Bogey	16oz 8.81 Pitcher 23.89
Aperol Spritz	14	Creemore	16oz 9.03 Pitcher 27
Aperol, Prosecco, Soda Water. Garnished with an Orange Slice		Heineken	16oz 9.75 Pitcher 32
Whiskey Sour	13	WINE	
Rye Whiskey, Lemon Juice, Simple Syrup, Aquafaba, Angostura Bitters. Garnished with an Orange Slice		RED	
Mojito	13	Cabernet Merlot Colio VQA	50z 80z Bottle 9.73 11.95 35.40
Rum, Mint, Lime Juice, Simple Syrup, 7up		Sangiovese Fantini	9.73 11.95 35.40
Cosmopolitan	10	Nero D'avola Barone Montalto	9.73 11.95 35.40
Vodka, Cointreau, Cranberry Juice, Lime Juice		Campofiorin Masi	- - 59.29
Espresso Martini	18	Cabernet Sauvignon Havenscourt	- - 55.00
Vodka, Khalua, Espresso. Garnished with Espresso Beans		WHITE	
		Pinot Grigio Colio VQA	9.73 11.95 35.40
		Chardonnay Colio VQA	9.29 10.62 34.51
		Sauvignon Blanc Whitecliff	- - 47.79
		Sauvignon Blanc Te Henga	- - 43.36